

Easy Coffee Ice Cream

1litre container

Electric whisk

150ml strong coffee, cooled

600ml double cream

397g can condensed milk

50g dark chocolate finely chopped plus a bit extra to serve
(optional)

4 Lotus Biscoff caramel biscuits (optional)

Place cream and condensed milk in a large bowl, using the whisk beat for approx. 5 minutes until the mixture forms soft peaks

Lightly whisk in the cooled strong coffee and the chopped chocolate

Spoon the mixture in to the container

Sprinkle biscuit crumbs over the top if using and a little more chopped chocolate

Freeze until firm, at least 4 hours, preferably overnight

Put in the fridge to soften 10-15 mins before serving